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An interruption in service

The phones have been running hot with fans of Darling Street, Rozelle, staple **Gelateria Caffè 2000** wanting to know why it closed. Despite the name, it was not a one-trick joint of the gelato variety. In a review for the *Herald*, Helen Greenwood raved about its vongole and goat served with a rich, smooth tomato sauce. Short Black's Rozelle operative says the lease was up and a boutique has now opened at the site. Caffè 2000's owner **Tonino Lo Iacono** (pictured) is apparently looking for new digs in the area.



New talent to make a splash at Rockpool

Sydney might have brought home the bacon with **Tetsuya's**, **Quay** and **Pier** all included in the world's top 100 restaurant list announced in London last week (see Page 9), but there was an interesting omission, with **Rockpool** – once a permanent fixture on the list – excluded.

Neil Perry suspects he lost votes with the short-lived decision 18 months ago to briefly rebrand the restaurant **Rockpool** (fish) and steer away from fine dining.

"Rockpool is my food, [Rockpool Bar & Grill, Spice Temple] are interpretations of classics. I don't want to be in a world where I can't cook or eat my food."

With **Michael McEneaney**, the talented **Rockpool** chef heading back to Europe midyear, Perry has a new charge taking over in June. "The new guy is **Phil Wood**, who worked at Tets, won the Josephine Pignolet award and spent 18 months at the **French Laundry**," he says.

+ Brasserie Bread at Banksmeadow is opening on Sundays from this weekend, when it will do a Mother's Day brunch.

+ **Gavin Foster**, chef at **Circular Quay** restaurant **Selah**, has been busy co-penning songs with *Australian Idol* winner **Damien Leith** for his new album. The singer will appear at the restaurant this Friday lunchtime in support of cancer support group **Can Assist**.

Sydney mourns end of an era

Anyone with any interest in the culinary history of Sydney needs to know two names: **Prince's** and **Romano's**. In their day they were the places to dine with celebrities and be photographed for the social pages. **George Koolis** (pictured) knew both well, rising to head waiter at Prince's just after World War II before crossing to Romano's. He later went to **Prunier's** and became its well-known maitre d'. Koolis passed away this month, aged 87, and with him this link to Sydney dining history. **Cecil B. DeMille**, **Prince Philip** and **Frank Sinatra** are a few of the many customers for whom Koolis whipped up his signature steak Diane and crepe Suzette at the table.



LONG BLACK Recession inspires US green thumbs

Michelle Obama may have started a trend. The White House lawn is apparently not the only spot for a home garden this year. The recession seems to have affected green thumbs, as well as wallets, making many Americans think of becoming gardeners. The National Gardening Association expects 43 million US households to grow food this year. **The New York Times**